

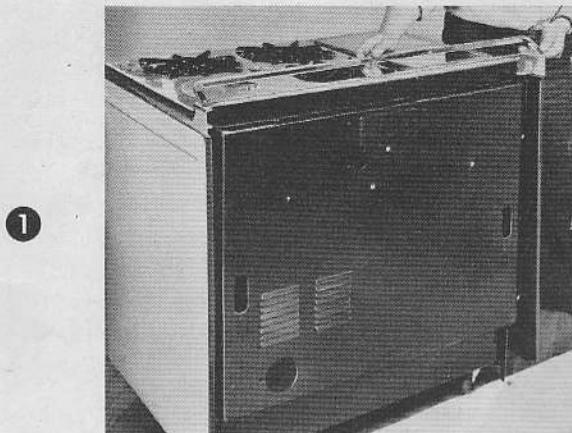
INSTALLATION & ADJUSTMENT

"C" series Chambers Gas Ranges

Steps for Installing Range

REMOVE CRATE BOTTOM AND PUT ON LEG BOLTS

Place range on a low pair of trestles so that the crate Nuts and Bolts are accessible, and remove these bolts. Remove the crate bottom and allow the range to continue resting on the trestles. Place the same Nuts (*removed from the crate bolts*) or taped in storage compartment on the leg bolts (found packed in the Thermowell) and thread into tapped holes next to the square holes from which the crate bottom bolts were removed. *Make sure the lock nuts are tight against the corner gusset.* The range can now be placed on its legs.



INSTRUCTIONS for MOUNTING BACK PANELS

on the Chambers "C" model ranges

Super Deluxe (High) Back with Lamp

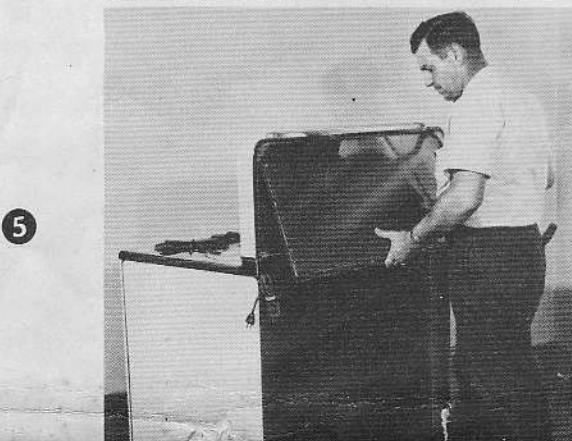
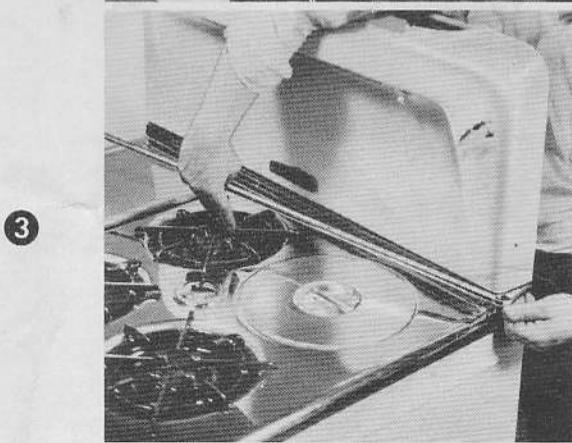
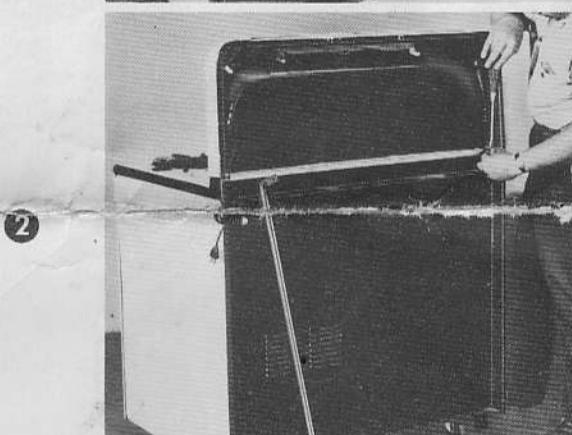
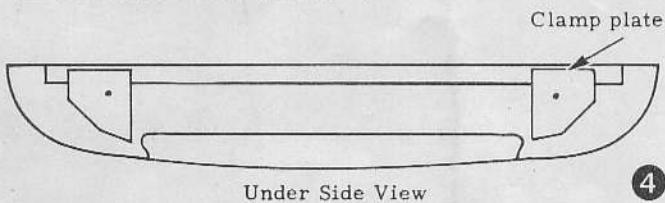
Special Deluxe (Low) Back—no Lamp

1. Remove molding from range top before mounting back panel.

2. Insert one screw only in each corner, leaving nuts loose enough to slip molding in between range top and bottom edge of panel. (See Fig. 2.)

3. Insert molding in one end as shown in Fig. 3. Slip flange of molding in between the Panel and range top and snap the molding in place on the opposite end—around the corner bolt. Now insert four bolts in the four remaining holes. Fibre shims provided are to be used between range top and molding to tilt back to proper alignment if necessary. As bolts are tightened, push molding in to a good snug fit against the Back panel.

4. On Super Deluxe (High) Back Only: Remove nuts and clamp plates on under side of tray. Set tray on back, over opening, so that the flanges on tray are outside of flanges on back. Mount clamp plates on threaded studs and run nuts up snug. Clamp plates must be positioned as illustrated—(See Fig. 4.)



5. Remove three bolts across top of body back. Place insulated back in position shown in Fig. 5 with the top of the flue vent forward of the Back panel cross bar. Then slip the insulated back up into place snapping the 45° bottom flange over the main body back to make a snug fit. Replace the three bolts.

6. Hook up to gas and plug light cord into socket.

61-C Low-Back
Mounts Identical
As High-Back



INSTALL BACK PANEL

The Back (High or Low) comes in a separate carton along with the Insulated Back, Chrome Tray, and a paper envelope marked (Shims For Aligning Backs). See preceding page for detailed instructions and pictures.

MAKE GAS CONNECTIONS

The gas connection should be made with $\frac{5}{8}$ " copper or aluminum tubing with the proper fittings. The line from the meter should be rigid pipe, protrude through the floor a short distance from the base board, and be provided with a shut-off valve.

Ranges are *flush to the wall* and care should be taken to see that the rigid pipe is located back of the range between the two end panels. Remove the enamel tray in the storage compartment of the range. This gives access to the Manifold. Hook tubing to rigid pipe back of the range and make bends in tubing for correct alignment through round hole in back of range. Move range back next to wall and hook tubing to Manifold. Check all joints for leaks with soap suds.

LEVELING RANGE AND OVEN

First loosen lock nuts on the adjustable leg bolts; then use a wrench on the square shoulders of the leg bolts to turn them to desired height. Check sides of cooking top with a level at least 9" long. Make the top burner grates as level as possible in both directions. *After range is level, tighten lock nuts*

against range frame, making sure leg bolts do not move in the process.

NEXT LEVEL OVEN RACK RUNNERS

There is approximately $\frac{1}{2}$ " adjustment on the Oven Rack Runners. To level Runners, place level on Oven Rack and force Oven Rack Runners up or down as desired. After Oven Rack is level, place a shim such as a nut or washer under the bottom end of the Rack Runner and force the Runner down tight. This will hold the Runner in place.

MAKE SURE RANGE IS FLUSH TO WALL

C Models are made to be pushed back until the entire back and end panel edges are touching the wall. In some cases it may be necessary to notch out the Base Board to accomplish this; however, the range is made to measure 36" from floor to Cooking Top and cannot be changed.

ASSEMBLING AND PUTTING ON BASE

There are three black base panels, one front and two ends; assemble base ends to front. Place speed nut on base front clip and bolt to front panel with black bolt and washer so that the clip will slip over the leg bolt. Place base brackets (found with leg bolts) on rear frame with metal screws. Make sure the small folded edge protrudes forward so that the base end panel will clip over it. Place assembled base under range and force clips over leg bolts, while holding sides in.

ADJUST BURNERS IN THE FOLLOWING ORDER

1. OVEN BURNER

Set thermostat dial on 400° —turn gas on full and light oven. Adjust flame by moving air shutter and orifice cap until there is a $\frac{3}{4}$ " *soft blue cone* on each port. See Fig. 6.

2. OVEN SAFETY PILOT

Adjust safety pilot by moving the adjustment pin (by hand), located on the right top side of the thermostat, inside the cabinet door. This flame should be *approximately $\frac{1}{2}$ " high*, and should touch the lead-up holes on front of oven burner so as to ignite burner if necessary.

3. OVEN BY-PASS

Turn thermostat dial to 70° ; adjust by-pass by moving adjustment pin, located on the right bottom side of the thermostat, inside the cabinet door. This flame should be *approximately $\frac{1}{8}$ " high*, and should continue to burn when the oven door is opened and closed normally. See Fig. 6.

4. THERMOSTAT ADJUSTMENT AND CALIBRATION

Place a reliable Mercury thermometer in the center of the oven and set the dial on 400° , after lighting oven. Take a first reading at the end of twenty minutes, and one additional reading at twenty-five minutes. If the two readings are the same, the temperature in the oven is constant, and should correspond with the setting on the Dial. When this is true, the oven is in perfect calibration. If the difference between the dial setting and thermometer reading is more than 20° , remove the Dial by pulling off, loosen the two screws which hold the Sub-Dial and move the Sub-Dial to correspond with

the temperature in the oven. Tighten the two screws which hold the Sub-Dial and be careful not to move the center split shaft while making this change. Replace the Dial.

5. BROILER BURNER

Light broiler burner and turn gas on full. Adjust flame by moving mixer shutter and orifice cap (accessible by removing rear top burner grate and drip ring), until a *soft blue cone is obtained of from $\frac{1}{4}$ " to $\frac{3}{8}$ " on each port*. Make sure bolt holding mixer shutter is tight. See Fig. 6.

6. TOP BURNERS AND THERMOWELL BURNER

Turn burner on full and adjust flame by moving mixer shutter and orifice cap, until a $\frac{3}{8}$ " *soft blue cone* is obtained; make sure bolt holding mixer shutter is tight after final adjustment. Be sure flash tube is in burner. See Fig. 6.

7. THERMOWELL AND TOP BURNER PILOTS

Both pilot petcocks are accessible through the cabinet door and require a *setting of approximately $\frac{1}{2}$ " in height*. These have no air adjustment. If the pilot increases in height when in use, apply heat to the body of the petcock to burn out excessive lubricant: make final adjustments.

8. CHECK FOR LEAKS

All joints on the range and hook-up tubing should be checked for leaks, by turning on each burner separately and checking each joint. Care should be taken especially on Liquefied Petroleum Gas when an open flame is used. Soap suds are more effective and much safer to use.

NOTE: In setting timer, always turn dial at least $\frac{1}{2}$ turn, before setting for desired time. This will fully wind the spring that operates the bell for a long continuous ring.

FLAME HEIGHT FOR EACH BURNER

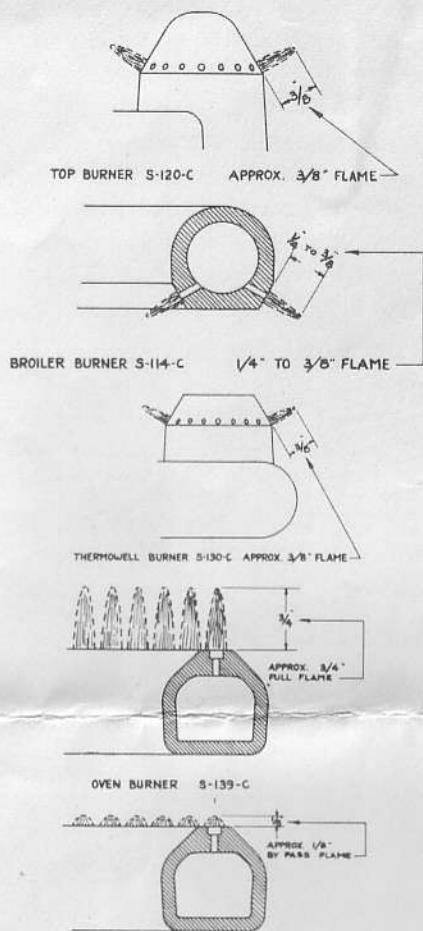


FIG. 6

"C" MODEL ORIFICE SIZES (Universal Mixer Pin Point)

	Gas	BTU Value	Pressure	Point Drill Size	Cap Drill Size	BTU Input Per Hr.
OVEN	Mfd.	570	5"	#55	#20	21000
	Mixed	800	7"	#55	#20	21000
	Natural	1050	7"	#55	#20	21000
	Propane	2500	11"	#55	#20	21000
	Butane	3300	11"	#56	#20	21000
	Butane-Air	540	4"	#55	#20*	21000
BROILER	Mfd.	570	5"	#56	#39	15000
	Mixed	800	7"	#56	#39	15000
	Natural	1050	7"	#56	#39	15000
	Propane	2500	11"	#56	#39	15000
	Butane	3300	11"	#57	#39	15000
	Butane-Air	540	4"	#56	#25*	15000
TOP	Mfd.	570	5"	#68	#46	9000
	Mixed	800	7"	#68	#46	9000
	Natural	1050	7"	#68	#46	9000
	Propane	2500	11"	#68	#46	7500
	Butane	3300	11"	#69	#46	7500
	Butane-Air	540	4"	#68	#31*	9000
WELL	Mfd.	570	5"	#68	#46	9000
	Mixed	800	7"	#68	#46	9000
	Natural	1050	7"	#68	#46	9000
	Propane	2500	11"	#68	#46	7500
	Butane	3300	11"	#69	#46	7500
	Butane-Air	540	4"	#68	#31*	9000

*Long Nose

CLEANING INSTRUCTIONS

WASH AFTER EACH USING

Soiled parts should be washed with mild soap suds, just as you do your cooking utensils. If necessary, scour with any popular non-abrasive scouring powder. This applies alike to porcelain enamel, plated and polished metal parts.

DURACROME TOP

This top can usually be kept immaculate with soap and water. For occasional resistant spots, a paste or liquid cleanser should suffice.

Lactic acid in milk, fruit juices, and even minerals in drinking water, will spot porcelain if not removed promptly. Wipe-off boil-overs at once.

Don't subject porcelain to sudden temperature changes; it is glass fused on metal. Use a hot, damp cloth to wipe off spots on hot porcelain.

ALWAYS WIPE OFF GRIDDLE

Little spatterings from top stove cooking are not conspicuous until griddle gets hot; then they burn in and turn black. Always wipe off griddle before lighting broiler burner. Griddle covers are available as an accessory through your Chambers Range Dealer.

IF FOODS STICK TO THE GRIDDLE, THE FLAME IS PROBABLY TOO HIGH

Test temperature for "the dancing drop of water" as explained on page 67, "Idle Hour Cook Book." Griddle is not considered "greaseless," though only a little fat is required for foods containing liberal amounts of shortening. If pancake batter is enriched with melted shortening, then the griddle can be greased very lightly.

YOUR GRIDDLE IS A COOKING UTENSIL

Clean it and control its temperature as you would for any separate skillet or griddle. It can be removed and scoured in the sink.

SOAK GRIDDLE WHILE IT COOLS

Before the griddle cools completely after use, shake scouring powder on it and pour on a cup or two of water. Soak up water with paper or cloth when ready to remove griddle from range to wash with pots and pans.

"COOK OFF" BADLY BURNED SPOTS ON GRIDDLE

Light a small flame under it; shake on scouring powder, and pour on water. Cook gently. Then sink a 4-tined fork into a steel wool soap pad such as SOS or Brillo (so you won't burn yourself or scratch the griddle either), and carefully push the pad over the hot griddle. "Hot scouring" is much more effective than "cold." This should never be needed if the preceding preventive measures are used.

NEVER IMMERSE "THERMOWELL" LID IN WATER

Wipe off, or scour porcelain lining, but not in a dishpan of water.

TO CLEAN OUT BOTTOM OF "THERMOWELL"

Lift out grate and burner. Smother out the Thermowell pilot

with your damp dish cloth; the amount of gas that escapes during a short cleaning process is not harmful.

Place a paper in the service cabinet under the Thermowell burner opening. Scrape dry dirt and waste through this opening, onto the paper, with pancake turner or spatula. The paper is easy to remove. Wipe off bottom and sides with damp, soapy cloth, scouring if necessary; then wipe dry. With grate and drip ring removed from right front burner, replace Thermowell burner over its orifice cap. Relight pilot, and replace grate.

TO CLEAN OVEN

Wipe off (and scour if necessary) walls, door, racks, runners on which racks rest, and cast door frames. Baffle plate can be removed for cleaning. Oven heat turns color of racks and door frames to a bronze tone; this will not scrub off; it is inherent in the metal. Cast iron oven door frames can be wiped with oily cloth to help eliminate the rusty look and hasten the curing of the casting to an even brown—similar to the curing of a cast iron skillet.

INDIVIDUAL CUP DRIP RINGS

The drip rings around top burners can be removed easily to be washed with the dishes.

TO CLEAN TOP BURNERS

Wipe off with damp, soapy cloth. If you cook on retained heat, and take full advantage of your Chambers Range, these top burners will go for weeks with very little cleaning necessary.

If holes are stopped up, open with a heavy pin or an ice pick or similar pointed instrument. Lift burners out and shake to dislodge offending particles. Be sure to replace burners and put pilot tubes firmly in place.

CLEAN INSIDE BROILER BOX

Scour if necessary as you would porcelain cooking utensils. Sizzling Platter can be washed with the dishes, but sometimes it is easier to clean if you will put it back in place, pour water into it, and reheat it under the broiler burner. Always have the little grease cup in place at back of broiler box.

REMOVE BASE FOR CLEANING

To remove base, pull straight forward. To replace, push base under range so clips touch leg bolts; use both hands and place thumbs on front of base with fingers around on base end panels; force end panels in until they touch clips in rear. Now force complete base under range until clips snap over leg bolts.

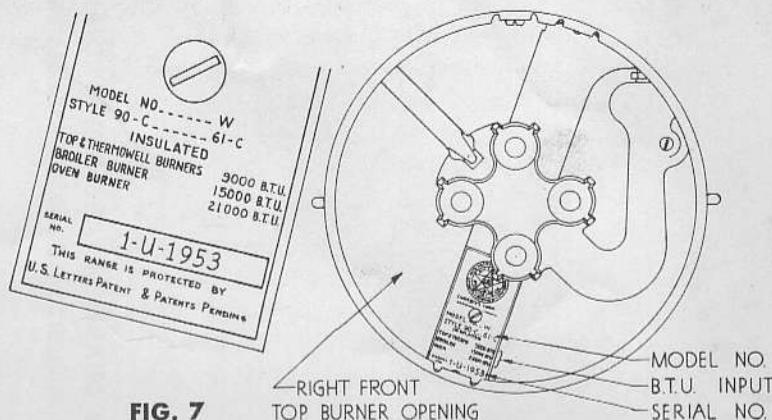
ALWAYS GIVE COMPLETE MODEL AND SERIAL NUMBERS

When requesting parts or information, always give complete model and serial numbers of your range. See Fig. 7.

MANUFACTURER'S NAME PLATE

The Name Plate on all "C" Models may be seen by removing the right front Grate, Drip Ring and Top Burner. The tag carries the style or model number, serial number, as well as the BTU input per hour for all burners.

When ordering parts, always advise Model and Serial Numbers to the Distributor.



SERVICE POLICY

Porcelain enamel is essentially glass and is therefore breakable like any piece of glassware. Before ranges leave the Manufacturer, they are thoroughly inspected and in good condition when turned over to the transportation company.

The Factory cannot assume responsibility for damaged enamel, therefore, it is important that dealers (for self protection) file claim with the delivering carrier for any porcelain damage that may show upon delivery. By following this procedure, full recovery for the value of parts involved may be obtained from the transportation company.

Credit cannot be allowed for chipped porcelain, therefore, please do not return such parts to the Manufacturer as they will not be accepted.

The crating and packaging of Chambers Ranges conforms to the rigid requirements of National Safe Transit Committee.

25 YEAR GUARANTY

Chambers guarantees to replace all burners, cast iron baffle plate and valve handles in this range, should such parts wear out during normal use and operation within 25 years after date of installation.

The external finish of these parts, while of the finest quality, is subject to normal wear, and hence excluded from the terms of the Guaranty.

Chambers
®

2464 North Meridian Street, Indianapolis, Indiana